

# SANTADI



## Villa di Chiesa IGT

<b>Grapes:</b>	60% Vermentino & 40% Chardonnay
<b>Region:</b>	Sardinia
<b>Vineyard Locations:</b>	From vineyards located in the costal area of the lower Sulcis district
<b>Soil:</b>	Medium textured mixture, tending to sandy
<b>Vine Training:</b>	Vertical Trellis
<b>Time of Harvest:</b>	Early September to early October
<b>Total Production:</b>	30,000 bottles
<b>Vinification Process:</b>	The must is separated from the pomace by means of soft pressing and is fermented in barriques.
<b>Aging Process:</b>	The wine is barrique-aged for seven to eight months in entirely new 100% French oak.
<b>Alcohol Content:</b>	13.00%
<b>Tasting Notes:</b>	Brilliant straw yellow, with golden and greenish hues; delicate aromas of exotic fruit on the nose, with intriguing notes of butter and banana; on the palate, simultaneously round, fresh, and persistent
<b>Winemaker:</b>	Andrés García-Blas & Umberto Trombelli; Consultant: Giacomo Tachis
<b>Winery Philosophy:</b>	The coupling of innovative spirit with careful respect for local traditions is the guiding principle for our grape growers and winemakers. Their constant commitment is directed both at honouring our Winery, and at safeguarding a true heritage of tradition, culture, taste, style and history which are the vital essence of our agricultural reality.
<b>Cellaring:</b>	Up to 2 years
<b>Closure:</b>	Cork
<b>Food/Menu Pairing:</b>	Pair with fish and white meat dishes and fresh cheeses

